PIZZA QUESADILLAS

INGREDIENTS (1 serving)

FLOUR TORTILLA: 2
SHREDDED MOZARELLA CHEESE: 2 tablespoons
PIZZA SAUCE: 2 tablespoons
PEPPERONI: 6-8
Heat a skillet over medium heat and fry the pepperoni until crisp - transfer to a paper towel to drain.

2. Brush each tortilla with a thin layer of pizza sauce.

3. Sprinkle cheese on top of the sauce on the bottom tortilla. Top with pepperoni. Sprinkle another layer of cheese and place the other tortilla on top, sauce side down.

4. Preheat a greased skillet over medium heat.

5. Gently place quesadilla in the pan and cook for 3 to 5 minutes on each side, until cheese is melted and tortillas are crispy.

6. Slice into quarters and serve with a bowl of warm pizza sauce. Enjoy!

Source: https://www.sixsistersstuff.com/recipe/easy-pizza-quesadillas/